



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department

Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

Reinspection #2

Cousins Submarines, Inc.
Cousins Submarines
8538 W Brown Deer Rd
Milwaukee, WI 53224

March 13, 2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$156.00

Code Number	Description of Violation	Correct By
12-201.11(C)	Person in charge stated that she had her certified food manager certificate. Post the state issued CFM certificate on site. (The small brown certificate issued from the state of Wisconsin)	01/31/2008
5-205.11	Observed many soiled trays and soiled utensils stacked in the pre-wash compartment of the 4 compartment sink. The pre-wash sink must always be left open so that employees may wash their hands when preparing in the back. If needed, provide a push rack or a push tray for storing dirty dishes and utensils before cleaning so that the pre-wash compartment remains empty for handwashing at all times.	02/26/2008
4-601.11	Observed dirty utensils mixed with clean utensils on the utensil storage racks. All utensils must be cleaned and sanitized before being stored. Ensure that the utensils that are clean are not contaminated with food debris or with dirty utensils.	02/26/2008
	The plate inside the ice machine shows buildup of mold along the bottom corners. Clean the plate as often as necessary to prevent mold buildup. Clean and maintain clean the interior of the ice machine.	
	Observed old food debris on the left hand side drainboard at the 4 compartment sink. This drainboard needs to be clean and sanitized at all times because this drainboard is the drainboard used to dry clean dishes. Clean and maintain clean the left hand side drainboard at all times.	
	The soda nozzles at the soda dispenser have an accumulation of black debris. Clean and maintain clean the soda nozzles as often as necessary to prevent buildup of the black substance or old soda syrup.	



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|----------|---|------------|
| 3-302.11 | Observed a bag of onions being stored on the floor. All food must be stored at least 6 inches off of the floor. Move the bag of onions off of the floor and onto a preparation table or onto shelving. | 02/26/2008 |
| 4-501.11 | The floor of the walk in cooler shows signs of rusting. The shelves in the walk in cooler also show rust developing. Remove the rusted shelving and replace with coated shelving units. Clean the walk in cooler floor and replace the floor if the rust cannot be removed. | 02/26/2008 |

Inspection Notes

On 3/13/2008, I served these orders upon Cousins Submarines, Inc. by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)